IN THE CLAIMS

1. (Currently amended) A process for concentrating ~~An athermal process for the concentration Garcinia~~ an extract of one or more species of *Garcinia* ~~extract~~, which comprises the steps of:

a) ~~collecting and cutting~~ extracting cut dried rinds of a fruit selected from *Garcinia pedunculata and G. cowa*, with de-ionized water at a volume ratio of 1:4 for a period of 20-30 minutes at 115^0 C-130^{0}C to obtain an extract,

b) ~~extracting the rinds with de-ionized water at a volume ratio of 1:4 for a period of 20-30 minutes min at 115^0 C-130^{0}C to obtain an extract,~~

b) ~~c)~~ filtering the extract to obtain a particle free extract, and

c) ~~d)~~ subjecting the particle free extract to osmotic membrane distillation in a co-current mode in the presence of an osmotic agent to obtain a concentrated ~~until the~~ extract wherein the extract has been ~~is~~ reduced to 1/5th of its original volume.

2. (Currently amended) The ~~A~~ process as claimed in claim 1, further comprising the step of obtaining hydrocitric acid from the concentrated extract of step c) ~~(d)~~.

3. (Currently amended) The ~~A~~ process as claimed in claim 1, wherein in step c) a hydrophobic membrane ~~is~~ placed between two steel frames SS316 is used ~~of the module with suitable spaces~~.

4. (Currently amended) The ~~A~~ process as claimed in claim 1 wherein the extract is circulated at a flow rate of 100-150 ml/~~min~~ minute on one side of the membrane using a multi-stage peristaltic pump.

5. (Currently amended) The ~~A~~ process as claimed in claim [[1]] 4 wherein a hydrophobic membrane osmotic agent (OA) is placed on the other side of the membrane using a multi-stage peristaltic pump.

6. (Currently amended) The ~~A~~ process as claimed in claim 1 wherein the osmotic agent is saturated calcium chloride.

7. (Currently amended) The ~~A~~ process as claimed in claim 1 wherein the osmotic membrane distillation is carried out at ambient temperature of 25± 1°C and pressure of 1atm.

8. (Currently amended) The ~~A~~ process as claimed in claim 1 wherein the osmotic membrane distillation is carried on for about 4-6 hrs until ~~till~~ the extract is ~~was~~ concentrated ~~in the feed tank~~.

9. (Currently amended) The ~~A~~ process as claimed in claim 1 wherein the ~~free~~ hydrocitric acid content in the ~~concentrate~~ concentrated extract is in the range 33-35 % estimated by HPLC method.

10. (Currently amended) The ~~A~~ process as claimed in claim 1 wherein the hydrocitric acid content in the concentrated extract is ~~was~~ increased ~~from~~ 4-6 fold as compared to the extract of step a) and hydrocitric acid ~~HCA~~ is present in the native form (not as derivative) with out formation of lactone~~, increasing it commercial and nutritive values~~.

11. (Currently amended) ~~An athermal~~ A process for the concentration of *Garcinia* extract comprising the steps of:

~~a) collecting the dried fruit rinds may be effected from the species of *Garcinia*~~

~~b)~~ a) cutting dried ~~the~~ rinds of *G. pedunculata*, ~~/G.cowa~~ or a mixture thereof ~~manually~~ to a size of 3x9mm to 6x14mm;

~~c)~~ b) extracting the rinds using ~~may be effected with~~ de-ionized water at a volume ratio of 1:4 for a period of 15-35 min at 110-130°C[[~~.~~]] to obtain an extract;

~~d)~~ c) filtering the ~~above~~ extract ~~may be effected by~~ using a filter cloth;

~~e)~~ d) concentrating ~~the HCA~~ hydroxycitric acid by osmotic membrane distillation (OMD) in a co-current flat membrane module wherein a hydrophobic membrane situated between two steel frames SS316 of the module with suitable spaces is used;

~~f) placing a hydrophobic membrane between two steel frames SS316 of the module with suitable spaces~~

~~g)~~ e) circulating the extract at a flow rate of 100-150 ml/~~min~~ minute on ~~the~~ one side of the membrane using a multi-stage peristaltic pump;

~~h)~~ f) using a hydrophobic membrane osmotic agent (OA) on the other side of the membrane using a multi-stage peristaltic pump;

~~i)~~ g) carrying out OMD for about 4-6 hours until ~~hrs till~~ the extract is ~~was~~ concentrated ~~in the feed tank~~.